Refine Search

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Terms	Documents
L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3)	6

Database:

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Search: L4

[Refine Search]

[Recall Text]   [Clear]   [Interrupt]

Search History

DATE: Thursday, June 14, 2007   **Purge Queries**   Printable Copy   Create Case

Set Name side by side	Query	Hit Count	Set Name result set
DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=ADJ			
L4	L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3)	6	L4
L3	L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3) same (self or automatic$4) same check$5	0	L3
L2	L1 and (customer or consumer) same manag$6 same (restaurant or bar)	83	L2
L1	(705/15).ccls.	303	L1

END OF SEARCH HISTORY

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Search Results - Record(s) 1 through 6 of 6 returned.

☐ 1. Document ID: US 20060255128 A1

L4: Entry 1 of 6   File: PGPB   Nov 16, 2006

PGPUB-DOCUMENT-NUMBER: 20060255128
PGPUB-FILING-TYPE:
DOCUMENT-IDENTIFIER: US 20060255128 A1

TITLE: PORTABLE HANDHELD DEVICE FOR WIRELESS ORDER ENTRY AND REAL TIME PAYMENT
AUTHORIZATION AND RELATED METHODS

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw D |

☐ 2. Document ID: US 20050086117 A1

L4: Entry 2 of 6   File: PGPB   Apr 21, 2005

PGPUB-DOCUMENT-NUMBER: 20050086117
PGPUB-FILING-TYPE: new
DOCUMENT-IDENTIFIER: US 20050086117 A1

TITLE: Commodity order system

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw D |

☐ 3. Document ID: US 20050043996 A1

L4: Entry 3 of 6   File: PGPB   Feb 24, 2005

PGPUB-DOCUMENT-NUMBER: 20050043996
PGPUB-FILING-TYPE: new
DOCUMENT-IDENTIFIER: US 20050043996 A1

TITLE: System and method for managing restaurant customer data elements

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw D |

☐ 4. Document ID: US 20040260607 A1

L4: Entry 4 of 6   File: PGPB   Dec 23, 2004

PGPUB-DOCUMENT-NUMBER: 20040260607
PGPUB-FILING-TYPE: new
DOCUMENT-IDENTIFIER: US 20040260607 A1

TITLE: Stored product personal identification system

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |

☐ 5. Document ID: US 6844893 B1

L4: Entry 5 of 6   File: USPT   Jan 18, 2005

US-PAT-NO: 6844893
DOCUMENT-IDENTIFIER: US 6844893 B1

TITLE: Restaurant video conferencing system and method

| Full | Title | Citation | Front | Review | Classification | Date | Reference | | | Claims | KWIC | Draw De |

☐ 6. Document ID: US 5845263 A

L4: Entry 6 of 6   File: USPT   Dec 1, 1998

US-PAT-NO: 5845263
DOCUMENT-IDENTIFIER: US 5845263 A

TITLE: Interactive visual ordering system

| Full | Title | Citation | Front | Review | Classification | Date | Reference | | | Claims | KWIC | Draw De |

| Clear | | Generate Collection | | Print | | Fwd Refs | | Bkwd Refs | | Generate OACS |

Terms	Documents
L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3)	6

Display Format: |- | Change Format

(54) **SYSTEM AND METHOD FOR MANAGING RESTAURANT CUSTOMER DATA ELEMENTS**

(76) Inventor: Andrew Silver, Dallas, TX (US)

Correspondence Address:
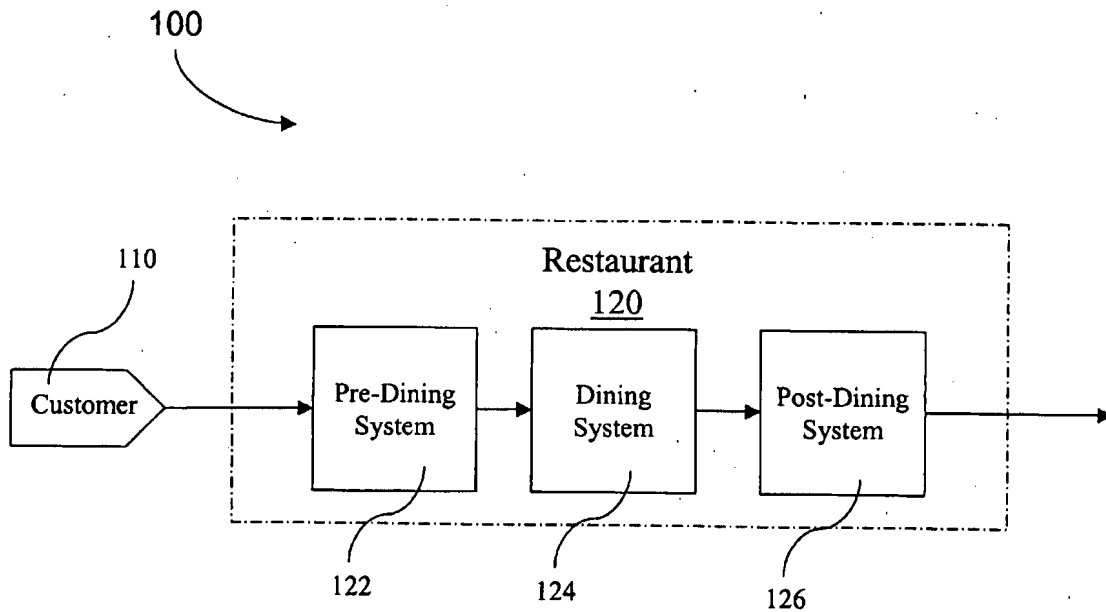**Steven Thrasher**
390 Sandhill Dr.
Richardson, TX 75080 (US)

(57)   **ABSTRACT**

This invention is a system and method for managing restaurant customer data elements.

100

Customer 110

Restaurant
120

Pre-Dining System 122

Dining System 124

Post-Dining System 126

Refine Search

Search Results -

Terms	Documents
L2 and (self or automatic$4) same check$5	23

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Search History

DATE: **Thursday, June 14, 2007**   **Purge Queries**   Printable Copy   Create Case

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L5	L2 and (self or automatic$4) same check$5	23	L5
L4	L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3)	6	L4
L3	L2 and (entertain$6 or movie$ or beverage) same (after or follow$3) same (din$3 or eat$3) same (self or automatic$4) same check$5	0	L3
L2	L1 and (customer or consumer) same manag$6 same (restaurant or bar)	83	L2
L1	(705/15).ccls.	303	L1

END OF SEARCH HISTORY

L4: Entry 5 of 6   File: USPT   Jan 18, 2005

DOCUMENT-IDENTIFIER: US 6844893 B1
TITLE: Restaurant video conferencing system and method

Abstract Text (1):
The invention is a system and a method which combines restaurant services with
video-conferencing and multi-media access for diverse customer appeal. The system
and method employ a number of booths in a number of restaurants whereby each booth
can video-conference with each other booth, particularly in different time zones,
while also providing multi-media access such as satellite TV, cable, broadcast TV,
computer programs and gaming, internet access. Each booth is linked to a local area
network and is equipped with a display screen and video and audio controls. The
local area network of each restaurant is linked to the local area network of each
other restaurant forming a corporate intranet that allows media uses and various
management capabilities such s scheduling, accounting, security, training and the
like.

Brief Summary Text (23):
The invention also entails a system or method having a first set of stations at a
first restaurant site and a second set of stations at a second restaurant site
remote from the first site, wherein each station has video conferencing capability
between first and second site stations combined with one or more of the following;
1) web browsing at each station or shared web browsing between first and second
site stations; 2) access to pay-per-view movies at each station and/or capability
to share access between first and second site stations; 3) computer/video gaining
capability at each station and/or capability to engage in gaming between stations;
4) each station can be partially or fully enclosed to separate it from adjacent
stations at the same site, either by solid or see-through material; 5) video taping
capability for each station and/or multiple stations; 6) sites are in different
time zones to fully utilize restaurant capabilities during non-meal periods for a
given site, i.e., increase earnings; 7) interactive communication between stations
and restaurant personnel for restaurant services, e.g., reservations, ordering,
etc., monitoring dinner or other event progress, ongoing taping reminder,
assistance, etc.; 8) telephone link at each station; 9) document sharing between
stations; and 10) picture-in-picture capability for each display.

Detailed Description Text (60):
Management equipment includes a CD-ROM server, a satellite dish, satellite
coordination hardware, central servers, wireless mobile control computers, and
wizard booth consoles. In a preferred mode, real time information, much like
airline reservation systems use, is employed as part of the reservation process and
linking customers for actual dining. For example, reservations would be taken and a
scheduling system would be employed to check availability for each restaurant. If
availability exists, reservations are made. When customers arrive in each location,
a host(ess) or reservation specialist would link a party in one restaurant with a
party in another restaurant. Preferably, such linking would be done with a drop and
drag computer screen system whereby, the specialist could merely drop down a menu
and drag an icon or the like representing one party, say in New York, to another
icon or the like representing another party in Paris to make the video connection.
Other systems as are known in the art can also be utilized.

Current US Cross Reference Classification (2):
705/15

Previous Doc   Next Doc   Go to Doc#

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L5: Entry 17 of 23   File: PGPB   Mar 18, 2004

DOCUMENT-IDENTIFIER: US 20040054592 A1
TITLE: Customer-based wireless ordering and payment system for food service
establishments using terminals and mobile devices

Current US Classification, US Primary Class/Subclass:
705/15

Detail Description Paragraph:
[0128] The staff person then prints out a slip containing the visit code and a bar
code, and gives it to the party leader [60]. The slip can also be automatically
printed out and dispensed by the system after the visit code has been generated in
step 50. The staff person will then check to see if a table is available [70]. If a
table is available [70:yes], then the staff person will activate the party's visit
code for a particular table (or tables) [210] and then tell the party their table
number or show the party to their table [215]. The party then proceeds to their
table [220]. If a table is not available [70:no], then the party can see if a
"guest terminal" is available in the waiting area [80]. A "guest terminal" is the
same type of ordering terminal that is available at a customer's table. However, it
is used primarily for browsing and pre-ordering available menu items. Since the
customer and his/her party has not been seated yet, nor their visit code activated,
pre-ordered items will not be sent to the kitchen for processing, but rather stored
temporarily and allowed to be retrieved later upon being seated.

Detail Description Paragraph:
[0219] FIG. 7.3.1 is a diagram depicting the system login and registration process
logic for mobile devices. If it is not the customer's first time using the system
[10:no], he/she simply accesses the order system's application or web page on
his/her mobile device [200]. A check is then performed to see if the customer has
enabled his/her mobile device for auto-login upon startup [210]. Auto-login simply
refers to the system automatically sending the customer's login information (i.e.
id and password) to server, rather than requiring the customer to manually enter
and send it him/herself. This depends in part on the customer's security
preferences and if the feature is available on the mobile device. If the customer
has not enabled auto-login [210:no], then the logic continues in the below section,
entitled "Login Logic". On the other hand, if he/she has enabled auto-login
[210:yes], then the logic continues in the below section, entitled "Verify Login".

Detail Description Paragraph:
[0231] After the system verifies that the customer's login information is correct
[302], a check is performed to see if the system automatically transferred the
establishment's id to the customer's mobile device [305]. This may occur if the
establishment is employing the automated seating system and the system
automatically transfers the establishment's id to the mobile device, perhaps via a
short-range, electronic communications medium (i.e. infrared or Bluetooth).

Detail Description Paragraph:
[0240] Referring to FIG. 8.1.1.1, a diagram depicting the payment settlement logic
for restaurants accepting cash and cashless payment mediums is shown. This process
begins with the assumption that the customer has logged out of the order system. If
the customer previously specified that he/she would pay using a cashless payment

medium [10:cashless], then his/her medium is charged for the amount that he/she owes [20]. Afterwards, the ensuing logic is the same as if the customer had previously specified that he/she would pay by cash [10:cash]. The customer proceeds to the checkout counter or cashier area [30]. If the establishment has a payment/receipt machine [35:yes], which automatically accepts payments from and issues receipts to customers, then the logic continues in the below section, entitled "Automated Payment Acceptance". Otherwise, if the establishment is not using a payment/receipt machine [35:no], the logic proceeds as explained in the below section, entitled "Manual Payment Acceptance".

Detail Description Paragraph:

[0265] FIG. 8.1.3.1 is a diagram depicting the automated seating logic for restaurants. This process begins with the pre-table available check, as described in FIG. 8.1.3.2 (Step 10:pre-table avail. check) [10]. Based on information that is input, the system will determine if a table is available [20]. A check will then be performed by the system to determine if there are any tables available and that the automated seating system is not on hold [30]. The automated seating system may be placed on hold by the wait staff if they need, for some reason or another, to resolve a seating situation manually, and temporarily do not want the system to automatically seat customers.

Detail Description Paragraph:

[0379] In accordance with the detailed descriptions of the present invention in the above sections, the main advantages are that the system: makes use of hardware devices, namely internet-capable, mobile devices and specially designed thin terminals, that are optimal for use at food service establishments and that customers can use to place orders wirelessly without staff intervention; provides a complete order processing solution, addressing order placement, fulfillment, and payment settlement; is cost effective, in that the system is built upon primarily open-source software such as Linux; is reliable, in that the server implements fault-tolerance and redundancy, and that establishments' critical data is backed up frequently off-site and its systems constantly monitored for errors; is secure, in that a visit code is used to ensure that customers placing orders are actually present at the establishment and that sensitive communications and data are always encrypted; makes establishments' operations more efficient by splitting orders to be directed to either the staff or the chef(s) and by grouping similar order items in the wait queue to be processed together; significantly reduce customer wait times since the customer no longer needs to wait for a staff person to 1) present him/her with a menu (restaurant setting), 2) take his/her order, and 3) process payment, in addition to the speed gained from other recognized efficiencies; further reduce wait times and increase table turnover by offering customers the ability to browse/pre-order while waiting; improve customer service and the customer's overall experience at food service establishments since customers spend less time waiting and some staffs responsibilities can be re-assigned to ensure that customers are satisfied and have no questions nor concerns; alleviate establishments' concerns over labor shortage and cost since the system will be able to handle some of the roles previously performed by overworked and understaffed employees; consolidate customers' management of reward points in a single place; and allow more sales opportunities for establishments to dynamically promote and/or reduce inventories of certain items.

☐ [Generate Collection   ] [Print]

L4: Entry 6 of 6   File: USPT   Dec 1, 1998

DOCUMENT-IDENTIFIER: US 5845263 A
TITLE: Interactive visual ordering system

Brief Summary Text (20):
U.S. Pat. No. 4,530,067 to Dorr describes a system for restaurant management and
control. Remote transceivers allow a waiter to enter a table number, a seat number,
and a code number for each customer. Each item in the restaurant has a code number
which is input by use of numeric keypads. This system does not use a visual
representation of the food items. This system does not use multiple forms of media
and is not interactive with the customer.

Brief Summary Text (25):
Potential customers interested in finding a good restaurant to eat after an evening
at the movies and strolling along could look at a restaurant's color interactive
menu. The "satay sticks" at a Thai food restaurant, for example, could be seen on a
display before entering the restaurant. Customers who never considered going into
an ethnic restaurant could be enticed after seeing what the food looks like.

Current US Cross Reference Classification (1):
705/15